

## Wedding Banquet

Pan Seared Supreme of Chicken served on a bed of herb mash with white wine & mushroom cream sauce.	€73.50pp
Baked Fillet of Atlantic Hake on a bed of champ potato with green beans, salsa verde.	€73.50pp
Traditional Oven Roasted Turkey & Baked mustard glazed Gammon served with herb stuffing & pan jus.	€78pp
Baked Fillet of Salmon on a bed of champ potato with a mixed pea & fresh herb veloute.	€78pp
Pan Seared Fillet of Seabass on a bed of champ potato with capers, lemon, mustard dressing.	€78pp
Roast Rump of Cooley Lamb on a bed of wholegrain mustard mash with pea puree & mint dressing.	€83.50pp
Roast Pepper Crusted Sirloin of Castlebellingham Beef carved on wholegrain mustard mash, Yorkshire pudding, & a bordelaise jus.	€83.50pp
Grilled 10oz Sirloin Steak served on roasted garlic & herb baby potato, brandy & peppercorn sauce.	€89pp

(All prices above include one starter, one soup or one sorbet, one main course & one dessert)

### Supplement

(When choosing two main course options, your price per person will be determined by the higher priced main course option plus a supplement charge)

Chicken or Hake - €5 supplement  
Turkey & Ham, Salmon or Seabass - €6 supplement  
Lamb or Roast Beef - €8 supplement

(€3 supplement for added starter, sorbet or dessert)

### Vegetarian Option

Curried Chickpeas and sundried tomatoes, full Indian spices, coconut milk, fresh coriander and basmati rice.

Grilled Halloumi & Pea Salad with runner beans, new potatoes, a fresh mint & lemon dressing.

Singapore Rice Noodle Stir Fry loaded with fresh vegetables and Asian sauce.

Fettuccine Alfredo, cream of fresh herb and nutmeg sauce.

## Desserts

Apple Crumble, vanilla bean ice cream & custard

Bramley Apple Pie, served with custard and ice cream

Classic Italian Tiramisu

Belgian Chocolate Mousse Gateaux, milk chocolate sauce & fresh cream (GF)

Pavlova, fresh cream, seasonal fruit

Four Seasons Dessert Symphony (3x mini desserts & vanilla bean ice cream) €3 supplement

- Cheesecake (Chefs choice)
- Meringue
- Profiteroles

Strawberry Champagne Trifle

Almond Tart, vanilla bean ice cream & custard

Cheesecake of your choice (All served with fruit coulis & fresh cream) (GF)

- Vanilla Cheesecake
- Strawberry Cheesecake
- Baileys Cheesecake
- Raspberry & white chocolate Cheesecake
- Passion Fruit Cheesecake
- Malteser Cheesecake
- Mint Aero Cheesecake



A DAY UNLIKE  
ANY OTHER  
SHOULD HAPPEN  
AT A PLACE UNLIKE  
ANY OTHER

- CHAPTER 2 -



FOUR SEASONS

Hotel & Spa

CARLINGFORD





## To Have & To Hold 2021/2022 Wedding Celebration

### Welcome Reception

Red Carpet Champagne Reception for your Bridal Party  
Glass of Sparkling Wine on arrival for your guests  
Seasonal flower display in our Lobby  
Freshly brewed Tea & Coffee  
Chocolate Dipped Strawberries, Selection of Biscuits and Miniature Scones

### Wedding Banquet

An exquisite 5 Course Dinner will be presented to your guests in the spectacular newly designed Grand Summer Ballroom  
One glass of wine for each of your guests during main course  
Table Plan displayed on our superb mirror  
Personalised Menus in presentation folders  
Stunning Silver Candelabras as centrepieces for your guests  
Table linen & napkins  
Luxurious ivory Catherine chairs

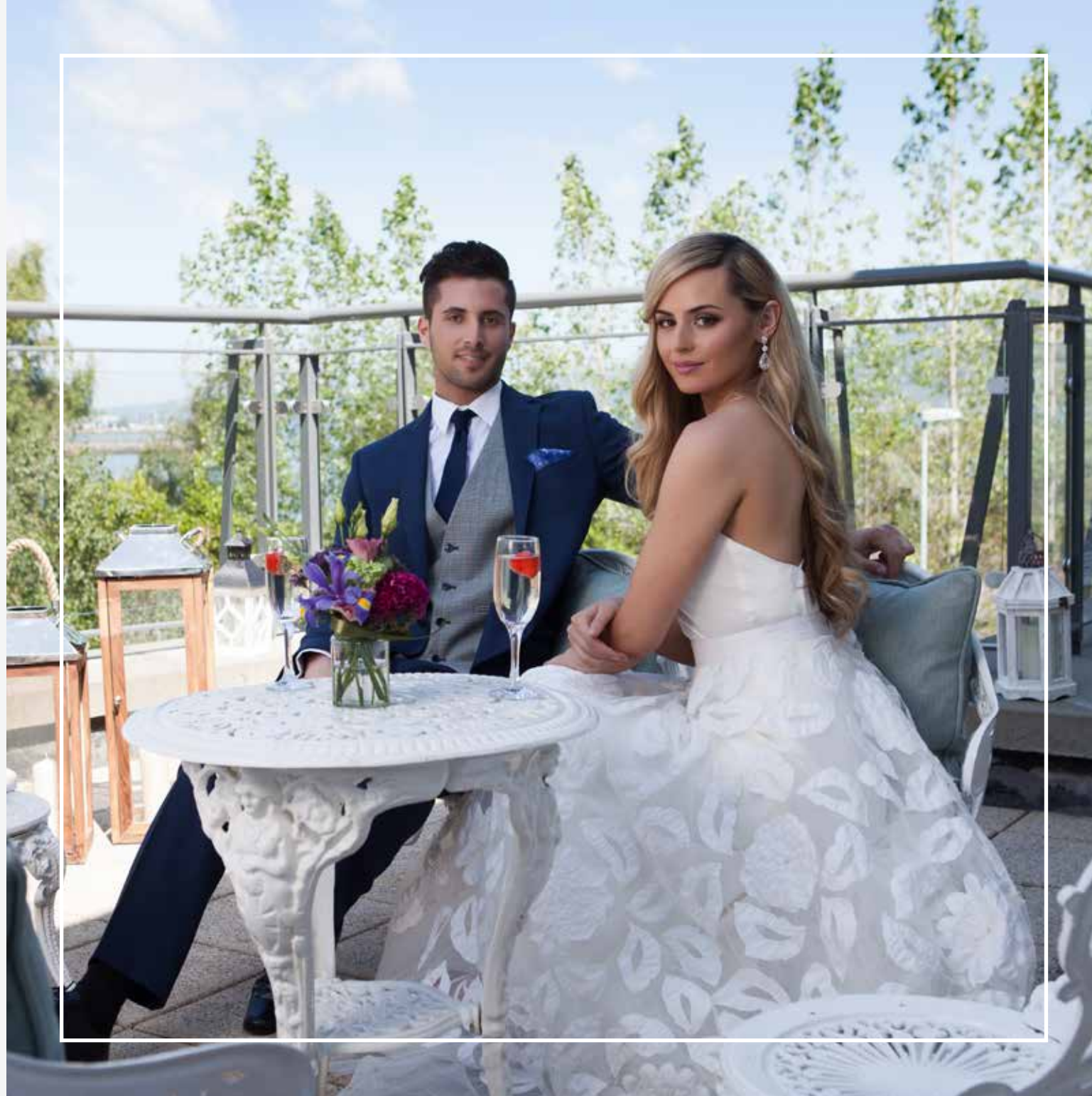
### Evening Reception

Enjoy a candle-lit Evening Buffet. Select three items from our Buffet Menu.  
Freshly brewed Tea and Coffee

### Sweet Dreams

A Complimentary Overnight stay in Bridal Suite  
Two Complimentary Bedrooms for your Bridal Party  
Block booking of rooms for your guests at a discounted price

This package is based on a minimum of 150 adults and the price is based on your main course selection  
Available Friday & Saturday



## Wedding Banquet Appetisers

### À La Carte Menu

Grilled Clonakilty Black Pudding on a bed of mixed leaves with a raspberry coulis  
Baked Goats Cheese Tartlet with mixed leaves & smashed blackberry compote  
Lightly Spiced Prawn Salad, pineapple salsa & dressed leaves  
Chicken & Mushroom Bouchee served in a white wine sauce  
Carlingford Seafood Bouchee filled with locally sourced fresh fish, dill & white wine sauce  
Chicken Caesar Salad served with cos lettuce, bacon lardons, croutons & homemade Caesar dressing  
Honeydew Melon with prosciutto ham served on a bed of dressed rocket leaves  
Warm Marinated Chicken with mixed leaves, honey & mustard dressing & feta cheese

### Soups

Classic Vegetable Soup with croutons  
Potato & Leek Veloute with a chive cream  
Cream of Roast red pepper & tomato with a basil drizzle  
Roasted butternut squash  
Cream of Truffle scented mushroom  
Cream of Roast Carrot & Fennel

### Entremets

Clear your guests palate before the main course with an option of homemade sorbets from €3pp | options available on request

### Vegetarian Options

Crispy Mozzarella Balls, with a tomato & fresh basil sauce  
Grilled Halloumi Cheese with watermelon, cherry tomatoes & mint dressing  
Crispy Vegetable Samosas filled with curried vegetables with a mint raita